

Food Safety for Food Delivery and Pick-up

Best practices regarding foods delivered and taken-out.

Proper food handling during the preparation, holding, pick-up and delivery of the food is essential in ensuring food is safe for consumption. Foods from restaurants that are picked up or delivered should be consumed immediately. Delivery or take-out foods purchased in advance for eating later such as sandwiches or a cooked meal, should be maintained at proper temperatures until eaten. See below.



Cold and Hot Food Handling

Cold foods must be held at an internal temperature of 41°F or below.

Hot foods must be held at an internal temperature of 135°F or above. Once food is cooked it should be held hot at an internal temperature of 135 °F or above. Just keeping food warm (between 41 and 135 °F) is not safe.

If not consumed, refrigerate all perishable foods as soon as possible, always within two hours after purchase or delivery.



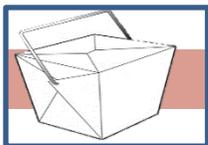
Delivery

When delivery time exceeds 30 minutes, food must be held either cold (below 41°) or hot (above 135°). Delivered food must be transported or held in containers made of smooth, washable and impervious materials that are able to withstand frequent cleaning. Delivery containers should be leak-proof and maintain food at proper holding temperatures.



Proper Handling Procedures

Protect food from contamination during the pick-up and delivery process. Food should be packaged/covered and maintained as not to be exposed to potential contamination from delivery personnel or food handlers. Only packaged/covered food is to be delivered/picked-up.



Leftover Food

Discard all perishable foods, such as meat, poultry or eggs left at room temperature longer than two hours. This includes leftovers taken home from a restaurant. Refrigerate or freeze leftovers in shallow containers. Wrap or cover the food.



Food Sources

Food should only be delivered/received from food facilities permitted with Marin County Environmental Health Services.